



## LE TROU DE L'ERMITE 2022

Château de Caraguilhes Appellation Corbières Boutenac

**Soil** Stony clay-limestone

**Location** Terroir de Boutenac, Saint Laurent de la Cabrerisse

**Culture** Biodynamie

ECOCERT certification since 1987 – BIODYVIN - DEMETER

**Grape Varietals** 50% Carignan, 20% Grenache, 30% Syrah.

50% of the wine volume is aged for 6 months in French oak barrels.

### Tasting notes

**Nose** Wonderful aromas of menthol and black fruit freshness, redolent of blackberries and liquorice. With aeration, the wine reveals others aromas specific to our garigue like rosemary and thyme.

**Palate** A fantastic fruity attack, underlined by notes of black berry and black olive. The freshness on the palate delivers all the personality of this wine. The 2022 vintage reveals a real energy full of fruit and freshness.

### Tips on service

- ◇ Ready to drink now but can be kept in cellar for 6-7 years
- ◇ Decant 1 hour before drinking
- ◇ Serve around 15°C

### Food and wine matching suggestions

Cathare lamb, roast beef with olives, quail in truffle sauce, grilled duck with thyme



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